

For these recipe cards and more get in touch!...

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Selected by *farmers*

From pristine farms all around the world to the traditional, all-natural methods, Sandhurst Fine Foods represents the highest quality products you could find.

So, know that when you buy Sandhurst you are buying the highest quality produce possible. 'Be true to who you are' is our mantra - that means being true to your roots... and true to your ingredients.

We know the journey of the food; for us, quality and authenticity are everything. We make it our business to source only the very best produce.

DESIGN YOUR OWN SALAD

Present a range of dishes allowing the customer to create their own tapas salad.

Choose your fresh stuff: artichokes, char-grilled eggplant, pumpkin or zucchini, stuffed olives, green salad

Choose your carb: chickpeas, quinoa, rice or wrap

Choose your protein: assorted cured meat, prosciutto, chicken breast, gourmet cheese

Australian
Chargrilled Range



Bring *Summer*
TO YOUR
SALAD MENU

Authentic
INGREDIENTS FROM SANDHURST.

Inspiring Recipes

Greek Salad

ITEM

Dressing
Salad

Margin 41.33%

COST

50c per serve

\$8.30 per serve

Cost per serve \$8.30

Average sell price \$15

Profit \$6.20



Pitted Kalamata Olives

Golden Pepperoncini

☀️ High Profit Ingredients

☀️ Low on cost. Big on Taste.

☀️ Fresh Quality Ingredients

GREEK SALAD.

2 bell peppers (Red and/or Green Capsiums), chopped
1 Lebanese cucumber, chopped
1 Punnet of cherry or grape tomatoes, cut in half
1/4 small red onion, thinly sliced
1/2 cup Greek Feta cheese, crumbled or cut into small pieces
1/2 cup of Sandhurst Pitted Kalamata olives
4-5 Sandhurst Pepperoncini roughly chopped

Dressing:
1/4 cup of Ionis Extra Virgin Olive Oil
2 tablespoons Sandhurst Red Wine Vinegar
2 tablespoons Sandhurst Balsamic Vinegar
1 tablespoon of the feta brine
1 tablespoon fresh dill, chopped
1/2 teaspoon dried oregano
1 teaspoon Sandhurst Sea Salt Flakes
1 clove of fresh garlic, very finely minced
Juice from 1/2 lemon OR Sandhurst Lemon Juice 50ml



Australian Chargrilled Range

EARTHY SALAD.

Sandhurst Ready to Eat Quinoa - White
Sliced Roasted beetroot.
Sandhurst Char-grilled Pumpkin and Eggplant.
Add lots of chopped parsley and top with Sandhurst Persian Feta

Dressing:
1/2 cup olive oil
1/4 cup apple cider vinegar
1 tablespoon seeded mustard

Suggestion: Serve with Chargrilled Pomegranate Chicken Breast using Sandhurst Pomegranate Molasses



Ready to Eat Quinoa

AFGHAN SALAD.

Sandhurst Ready to Eat White Trio, Sandhurst Chickpeas, Sandhurst Char-grilled Peppers, Sandhurst Char-grilled Diced Roast Pumpkin
Fresh baby spinach.
Top with Sandhurst Persian Feta, Fresh Pomegranate seeds, Pepitas

Dressing:
1/2 cup Sandhurst Olive oil
1/4 cup Sandhurst Apple cider vinegar
1 tablespoon seeded mustard

Suggestion: Serve with fish or prawns



SPICY PORK AND SLAW.

Sandhurst Red Cabbage or Raw slaw (keep juice for for the dressing)
1 x Sandhurst Cornichon (halved)
Gourmet Stuffed Olives
Sliced spring onion
Currants soaked in lemon juice
Pulled Pork

Dressing: Whisk ingredients together
1/3 cup reserved Cabbage/Raw slaw juice
1/3 cup mayonnaise
1 tablespoon Sweet Chilli Sauce

Suggestion: Serve in a wrap with pulled pork

Red Cabbage Salad

Gourmet Stuffed Olive Range